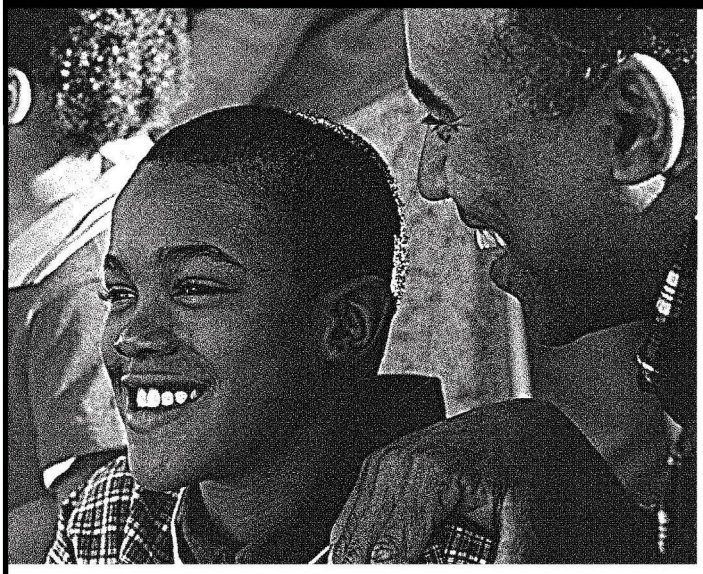
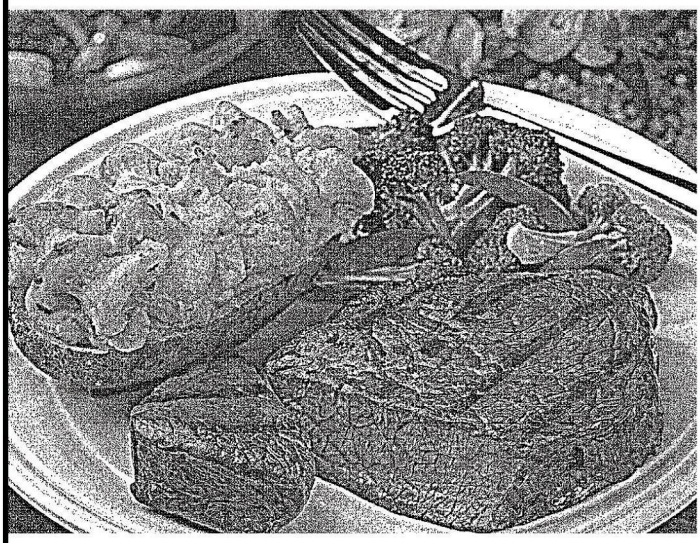
THERMOS®





MODEL 461252705 PRODUCT GUIDE

THIS GRILL IS FOR OUTDOOR USE ONLY

⚠ CAUTION:

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:

Leave these instructions with consumer.

CONSUMER:

Keep this manual for future reference.

⚠ WARNING:

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠ CAUTION:

Some parts may contain sharp edges - especially as noted in the manual! Wear protective gloves if necessary.

If you have any questions or need assistance during assembly, please call 1-800-241-7548.

DESIGN CERTIFIED®

To insure your satisfaction and for follow-up service, **register your grill online at www.grillregistration.com**

WARNING

FOR YOUR SAFETY

1. **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
2. **An LP tank not connected for use shall not be stored in the vicinity of this or any other appliance.**

FOR YOUR SAFETY
If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, immediately call your gas supplier or your fire department.**

Call Grill Service Center For Help And Parts

- If you need help or warranty parts call 1-800-241-7548 U.S. or 1-800-387-6057 CANADA.
  Business hours: Open 24 hours – Seven days a week.
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____

CAUTION

For residential use only. Do not use for commercial cooking.

WARNING

CALIFORNIA PROPOSITION 65
Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

Installation Safety Precautions

- Use grill only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1** or **CAN/CGA-B149.2 Propane Installation Code.** Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58.** Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70** or **Canadian Electrical Code, CSA C22.1.** Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

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To insure your satisfaction and for follow-up service, register your grill online at:

www.grillregistration.com

Stainless Steel Use and Care

Stainless steel grills can provide many years of reliable service and an attractive appearance in normal outdoor exposure. Consider the following tips to extend the appearance of your stainless steel grill:

- Cooking smoke from normal use of the grill will eventually coat and discolor the stainless steel surface. Periodic cleaning of the surface with supplied grill cleaner is recommended. Follow directions on grill cleaner label. (In coastal areas, small rust pits may develop on the surface of your grill that cannot be fully removed by a cleaner.)
- Periodic cleaning of the cooking grates also helps decrease the risk of a grease fire which can irreversibly darken the stainless steel surface. (Please note that the integrity of the steel is not affected by the flame, only the appearance.)

WARRANTY

Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning with the date of purchase.

Firebox and lid - Limited Lifetime against perforation
Burners - 3 years
Electronic ignition (excluding battery) - 3 years
Remaining parts (excluding battery) - 1 year

This limited warranty is for replacement of defective parts only. Manufacturer will not be responsible for failure or damage resulting from use, accident, alteration, misuse, transportation, commercial use, abuse, hostile environments, improper installation or installation not in accordance with local codes.

Manufacturer will, at its option, refinish or replace any product or part found to be defective during its respective warranty period. Manufacturer will require return of the part(s) claimed to be defective, for its inspection, freight or postage prepaid. Manufacturer may require reasonable proof of purchase and suggests that receipts be retained.

This limited warranty does not cover scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance. This limited warranty does not include the cost of any inconvenience, personal injury or property damage due to failure of the product.

THIS EXPRESS WARRANTY IS THE SOLE WARRANTY GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

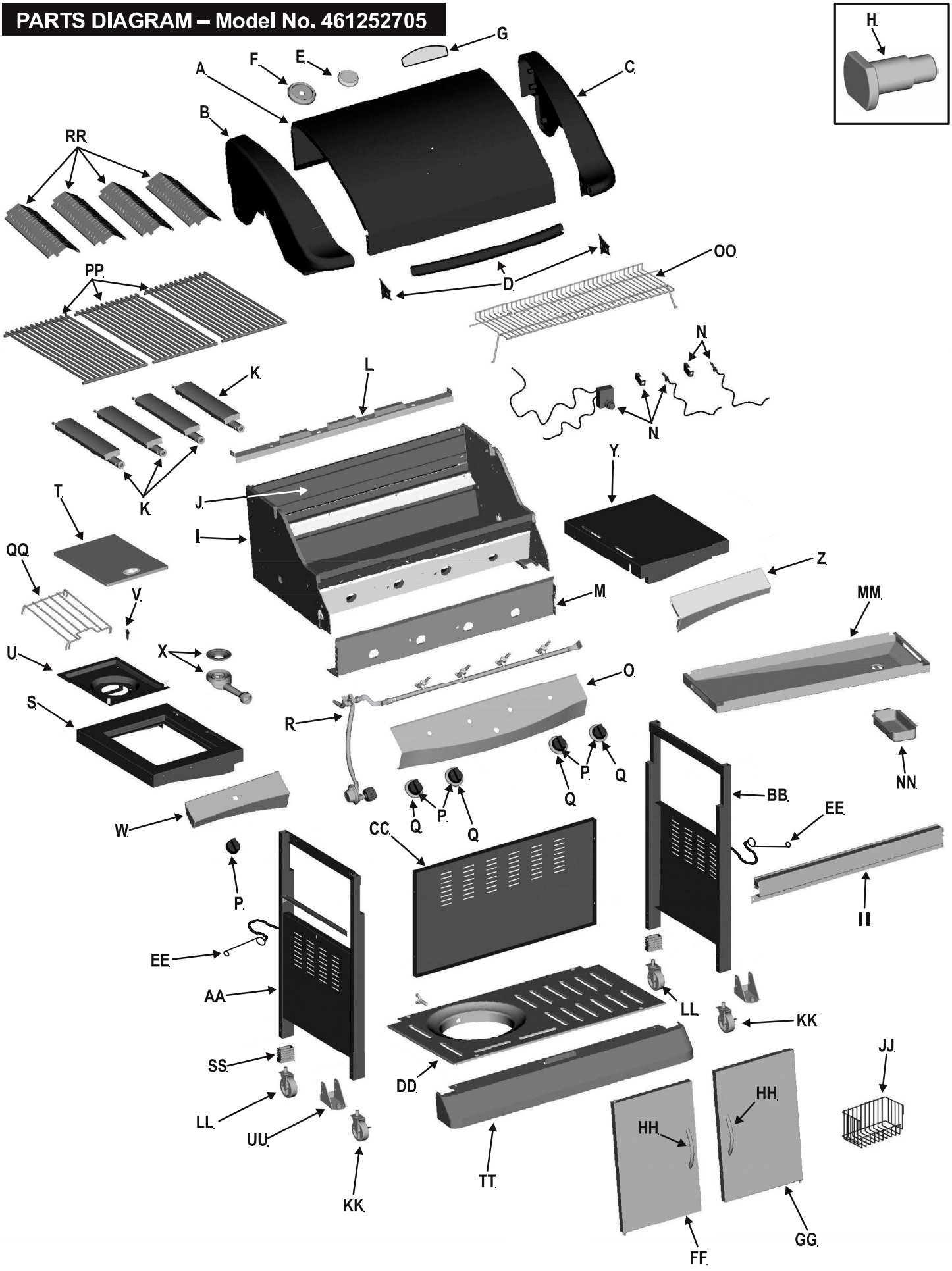
Consumer Warranty / P.O. Box 1240
Columbus, GA 31902-1240

PARTS LIST – Model No. 461252705

Key	Qty	Description	Part #
A	1	Lid Insert	80000493
B	1	Lid End Cap - Left	80000491
C	1	Lid End Cap - Right	80000492
D	1	Lid Handle	80000496
E	1	Thermometer	80000096
F	1	Thermometer Bezel	80000097
G	1	Logo Plate	80001002
H	2	Lid Hardware, Screw	80002990
I	1	Grill Bottom Assembly	80002853
J	1	Upper Grill Bottom Rear	80003000
K	4	Main Burner	80001254
L	1	Burner Brace/Carryover	80003053
M	1	Manifold Heat Shield	80002782
N	1	Ignitor System Assembly	80003054
O	1	Control Panel	80002862
P	5	Control Knob	80000354
Q	4	Control Knob Bezel	80003110
R	1	Manifold/Hose/Regulator Assembly	80000440
S	1	Sideburner Frame	80001472
T	1	Sideburner Lid	80000316
U	1	Sideburner Pan	80000051
V	1	Sideburner Electrode	80000055
W	1	Sideburner Control Panel	80001556
X	1	Sideburner Assembly	80000453
Y	1	Side Shelf	80001474
Z	1	Side Shelf Panel	80001260
AA	1	Cart Side Panel Left	80003177
BB	1	Cart Side Panel Right	80003179
CC	1	Cart Back Panel	80000469
DD	1	Bottom Shelf	80003222
EE	2	Match Holder	80001923
FF	1	Door Assembly - Left	80002866
GG	1	Door Assembly - Right	80002870
HH	2	Door Handle	80002868
II	1	Door Brace	80000473
JJ	1	Condiment Basket	80000785
KK	2	Locking Caster	80000268
LL	2	Fixed Caster	80000269
MM	1	Grease Tray	80002024
NN	1	Grease Pan	80002027
OO	1	SwingAway Warming Rack	80001932
PP	1	Cooking Grate Set	80000445
QQ	1	Sideburner Grate	80000638
RR	4	Flametamer	80000947
SS	2	Caster Socket	80000076
TT	1	Valance	80003155
UU	2	Caster Mount	80003113
	1	Hardware Pack	80003246
	1	Product Guide	80003247

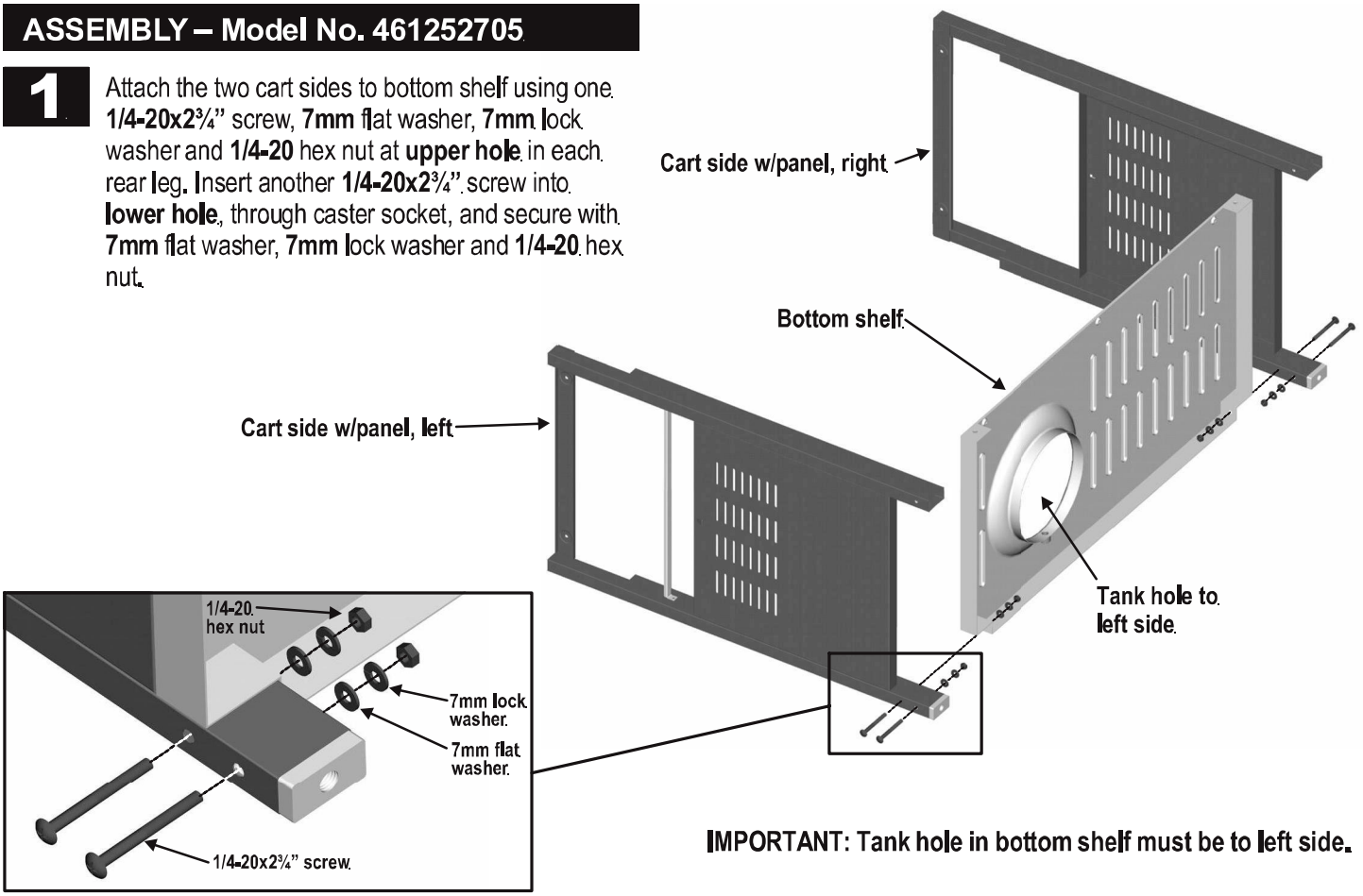
NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

PARTS DIAGRAM – Model No. 461252705



ASSEMBLY – Model No. 461252705

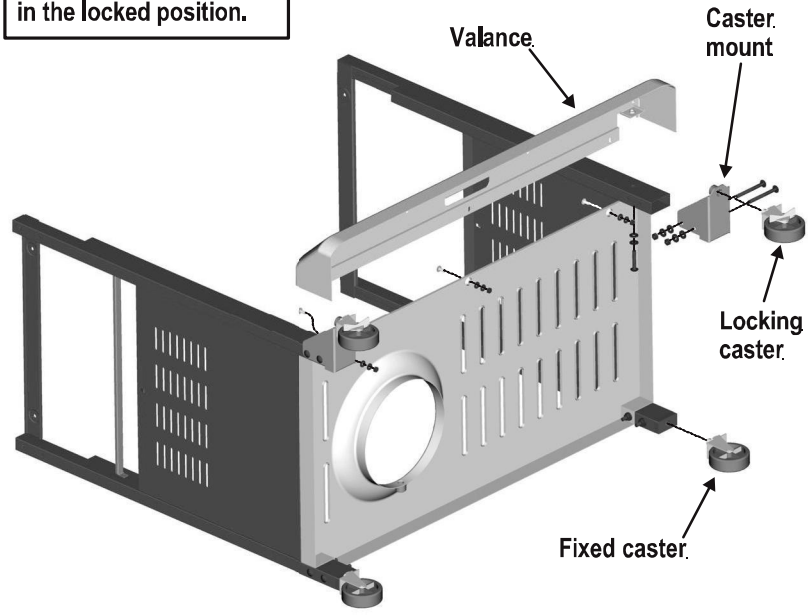
1 Attach the two cart sides to bottom shelf using one **1/4-20x2¾"** screw, **7mm** flat washer, **7mm** lock washer and **1/4-20** hex nut at **upper hole** in each rear leg. Insert another **1/4-20x2¾"** screw into **lower hole**, through caster socket, and secure with **7mm** flat washer, **7mm** lock washer and **1/4-20** hex nut.

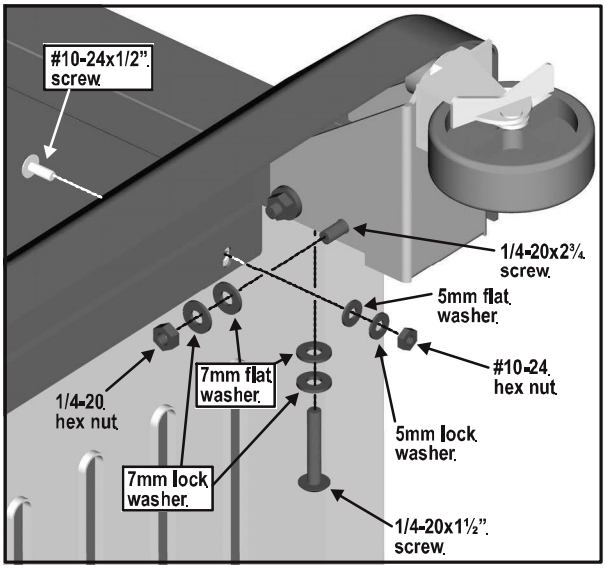


IMPORTANT: Tank hole in bottom shelf must be to left side.

2 First, attach caster mounts to front legs using two **1/4-20x2¾"** screws, **7mm** flat washers, **7mm** lock washers, and **1/4-20** hex nuts at each leg. Second, place valance over front legs with edge of valance **UNDER** bottom shelf. Attach valance to bottom shelf using three **#10-24x1/2"** screws, **5mm** flat washers, **5mm** lock washers, and **#10-24** hex nuts. At each end of valance, insert one **1/4-20x1½"** screw with a **7mm** lock washer and **7mm** flat washer through back of front leg into valance. Thread locking casters into caster mounts and non-locking casters into rear legs. Tighten casters with wrench provided.

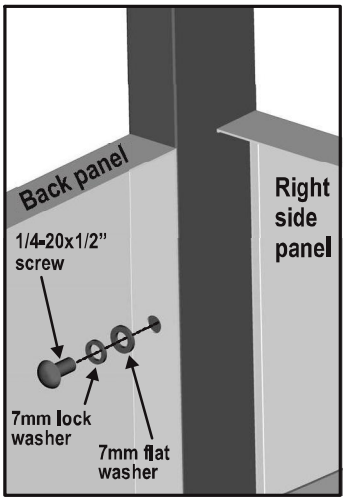
NOTE: Do not attempt to move grill with casters in the locked position.

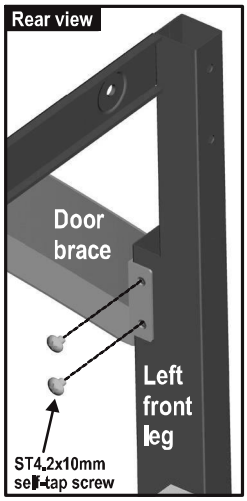


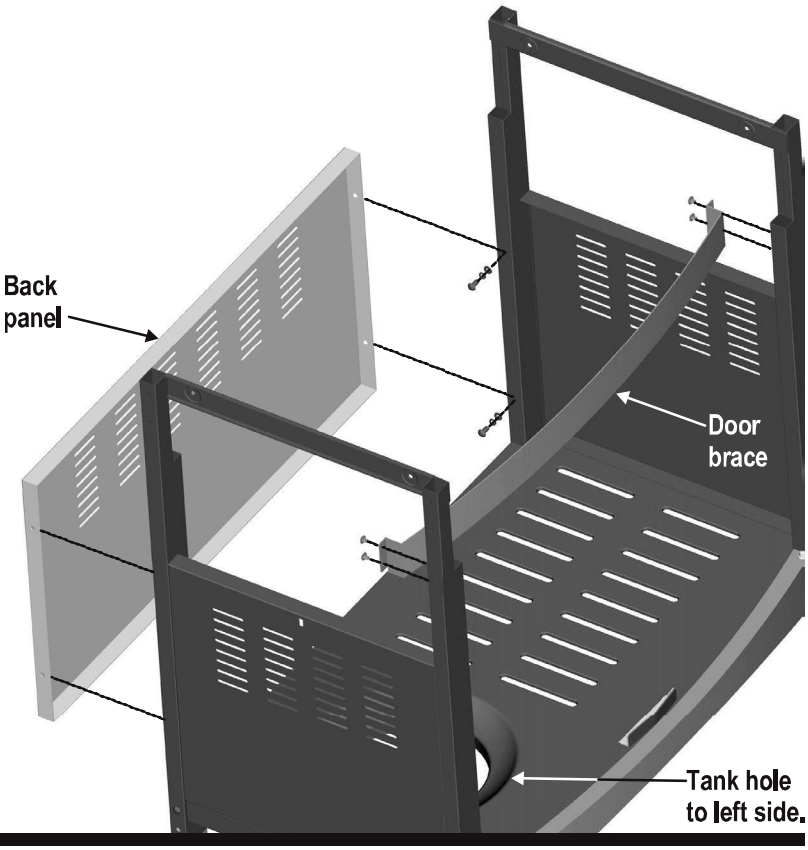


3

Assemble back panel between rear legs using four **1/4-20x1/2" screws**, **7mm lock washers**, and **7mm flat washers.** Attach door brace to back side of front legs using four **ST4.2x10mm self-tap screws.**

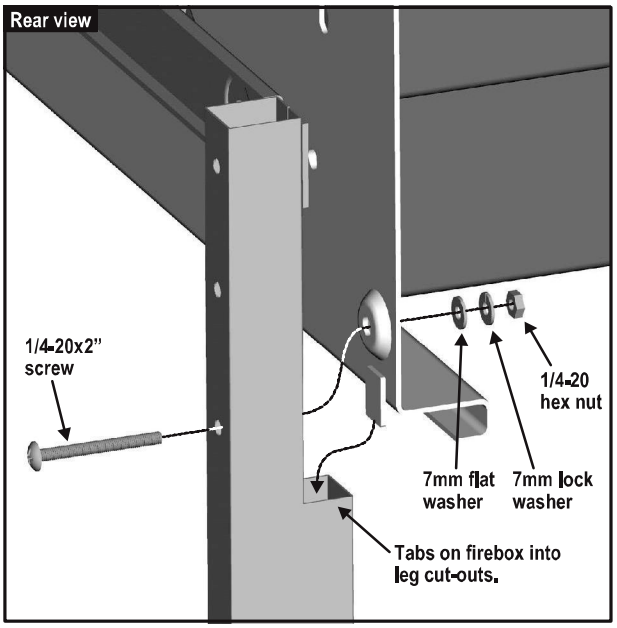


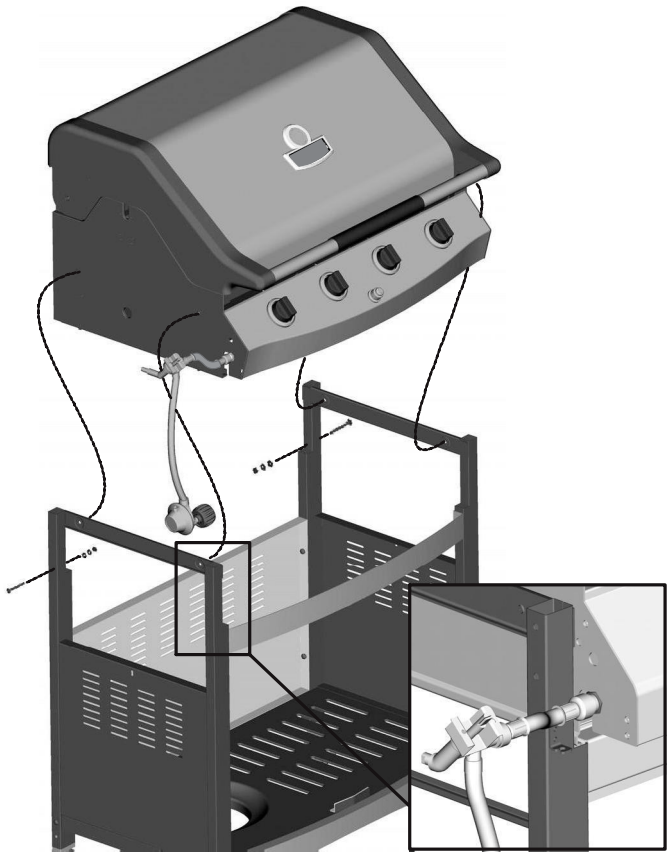




4

This step requires two people to lift and position grill head onto cart. Carefully lower the grill head onto the cart between the two braces, inserting tabs in sides of firebox into cut-outs in rear legs. **Make sure the regulator hose is hanging outside the cart.** Insert **1/4-20x2"** screws through rear legs (*3rd hole from top*) and firebox, and secure with **7mm** flat washers, **7mm** lock washers and **1/4-20** hex nuts. **Do not fully tighten.**

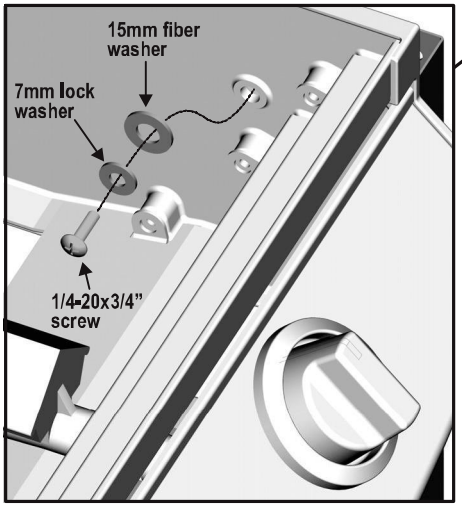


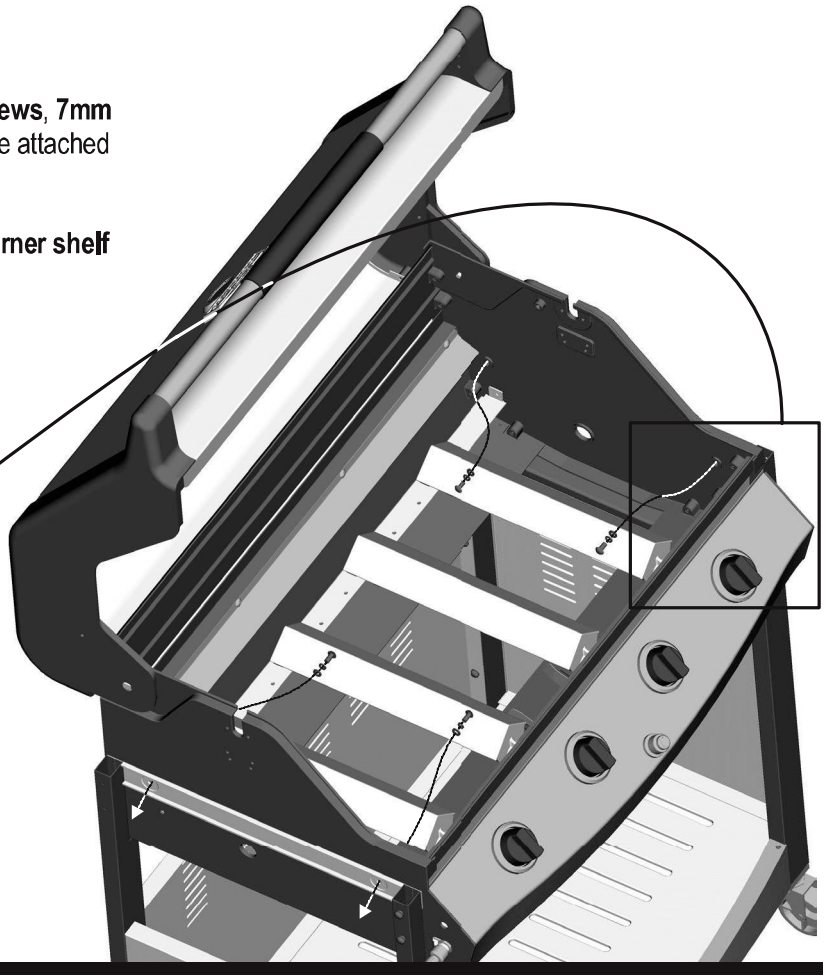


5

Secure grill head to leg braces using four **1/4-20x3/4" screws**, **7mm lock washers**, and **15mm fiber washers.** Screws must be attached from **inside** of grill head into brace.

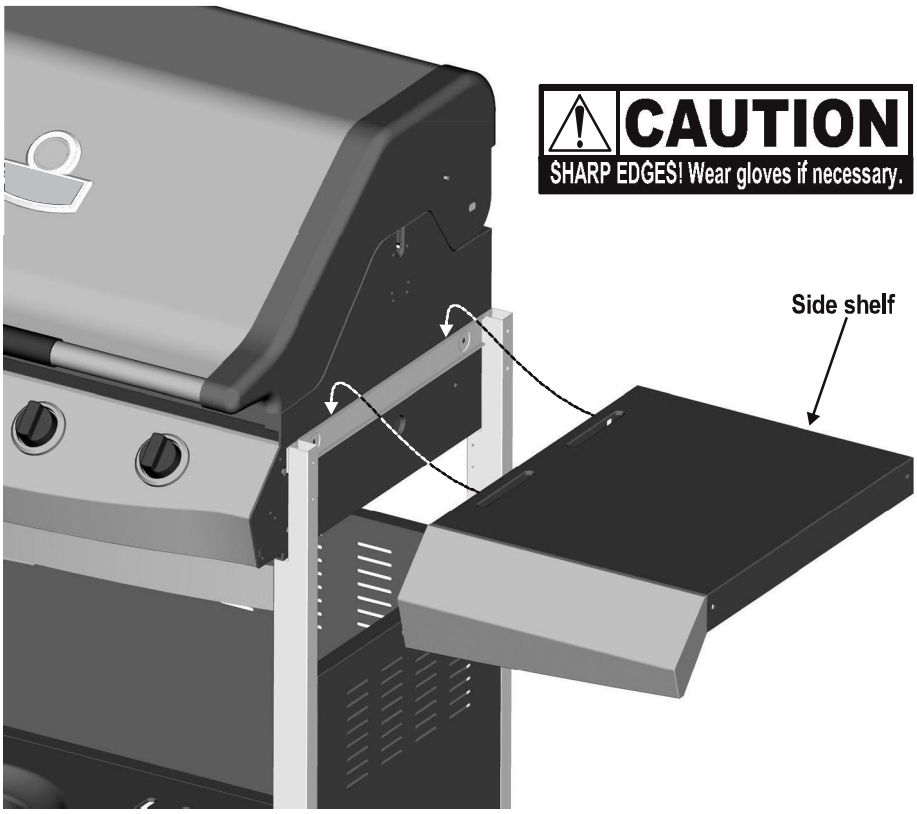
Do not fully tighten screws until side shelf and sideburner shelf are assembled.

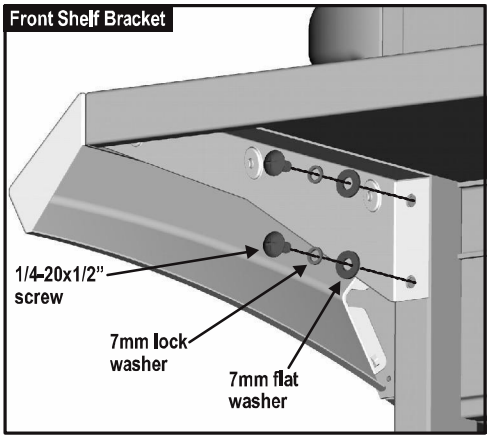


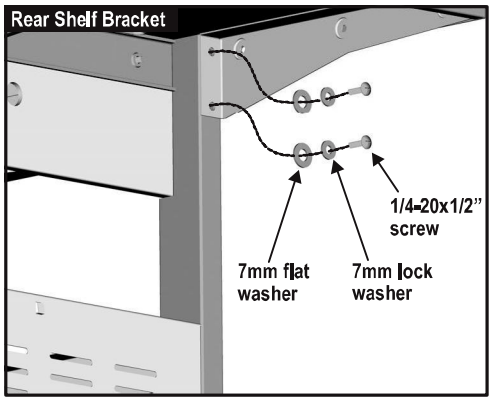


6

Place side shelf over right cart legs. Lip of shelf should fit between grill bottom and leg brace. Secure shelf brackets to cart legs using two **1/4-20x1/2" screws**, **7mm lock washers**, and **7mm flat washers** on each bracket.

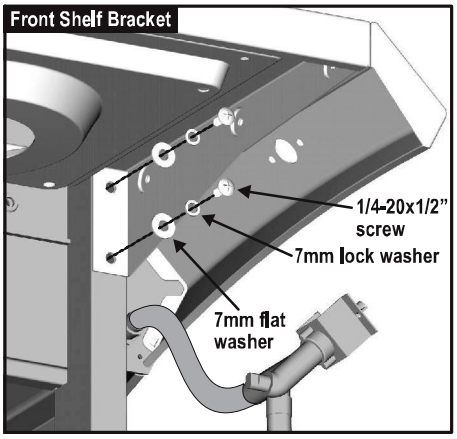


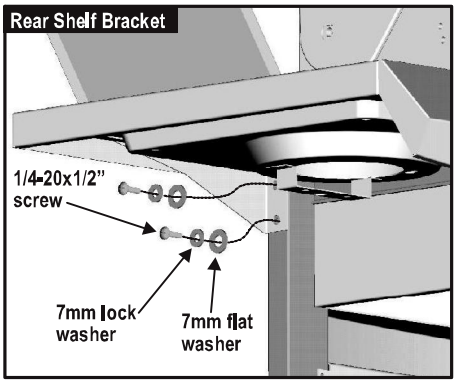




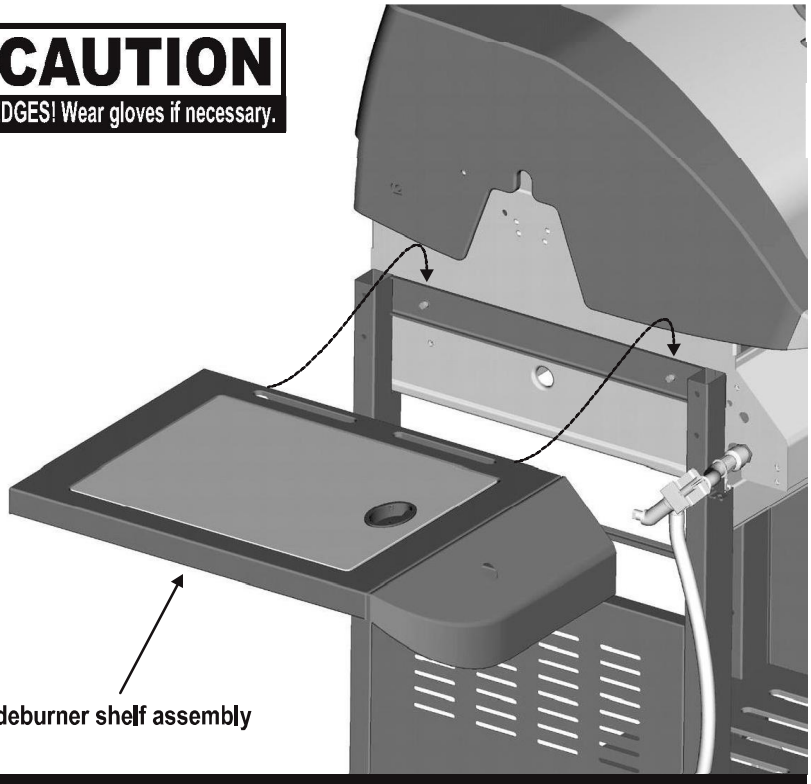
7

Place sideburner shelf over left cart legs. Lip of shelf should fit between grill bottom and leg brace. Secure shelf brackets to cart legs using two **1/4-20x1/2"** screws, **7mm** lock washers and **7mm** flat washers. ***Fully tighten screws inside grill bottom and at back of grill at this time. Refer to Steps 4 and 5.***





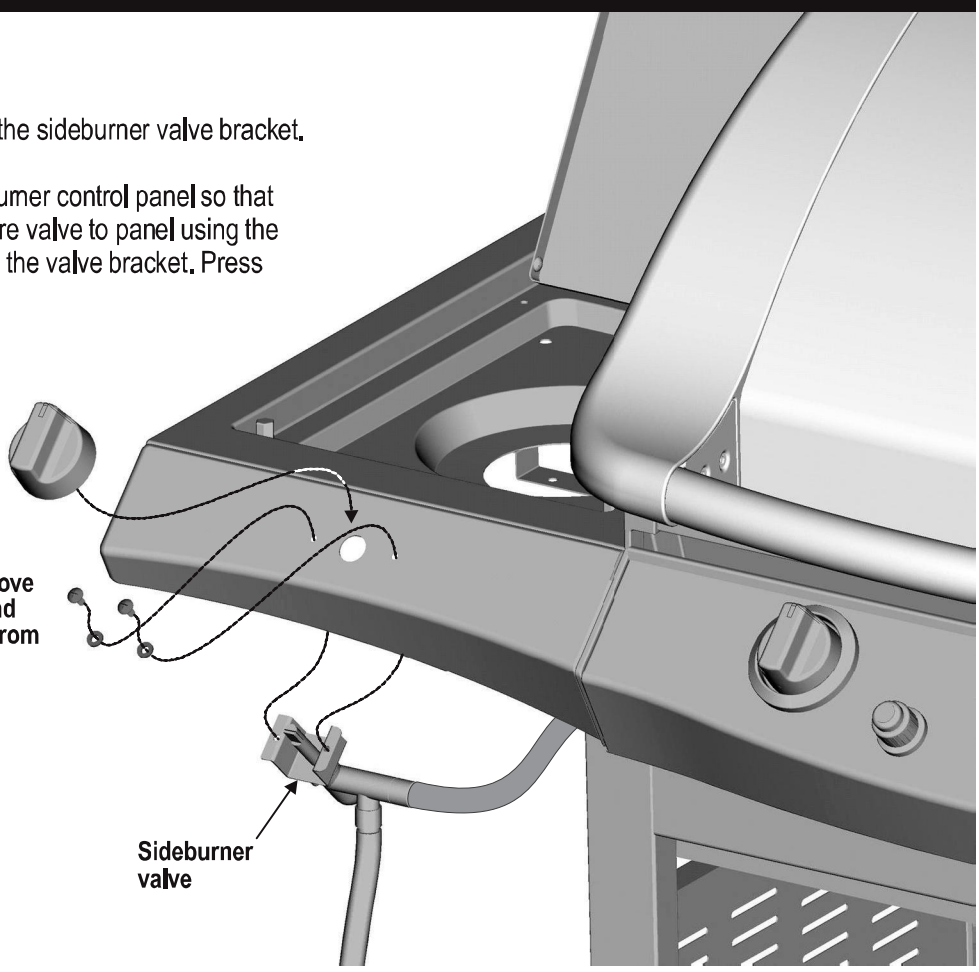
CAUTION
SHARP EDGES! Wear gloves if necessary.



8

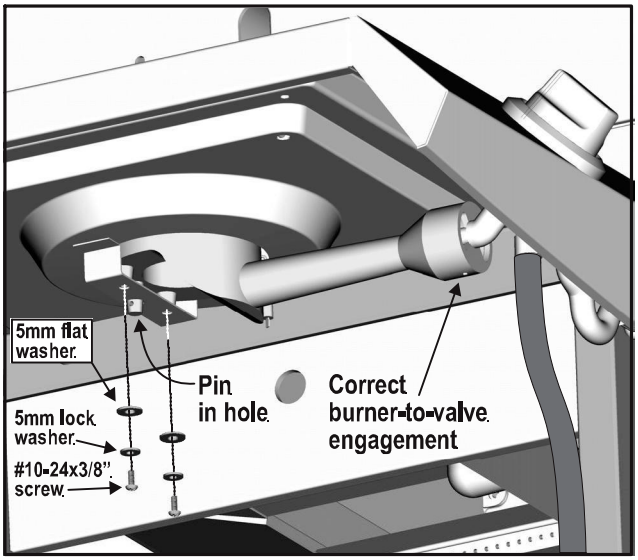
Remove the two screws and washers from the sideburner valve bracket.

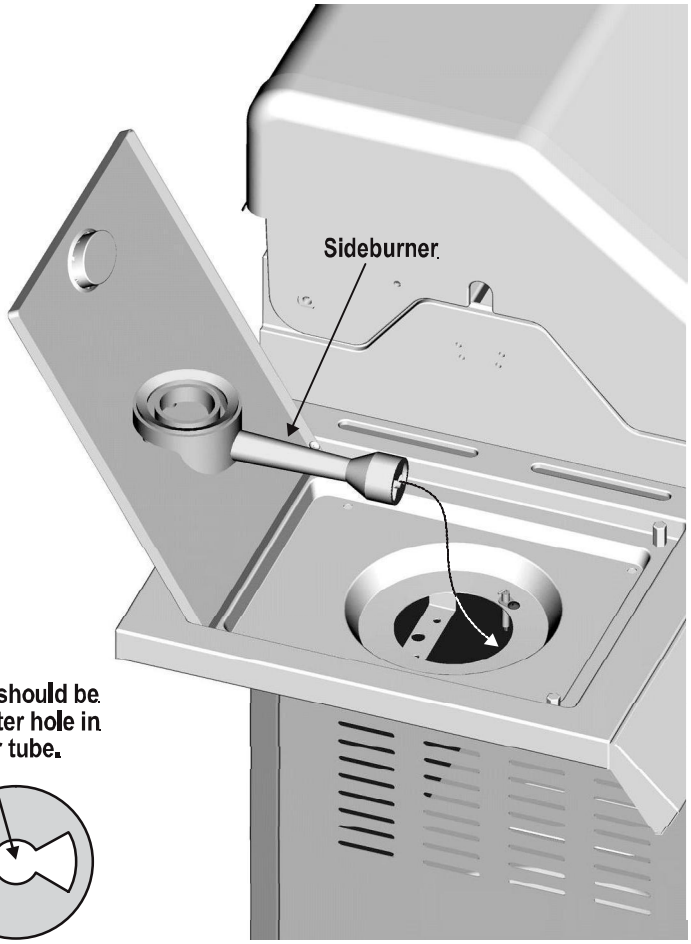
Place sideburner valve under front of sideburner control panel so that valve stem comes through large hole. Secure valve to panel using the two screws and washers you removed from the valve bracket. Press control knob onto valve stem.



9

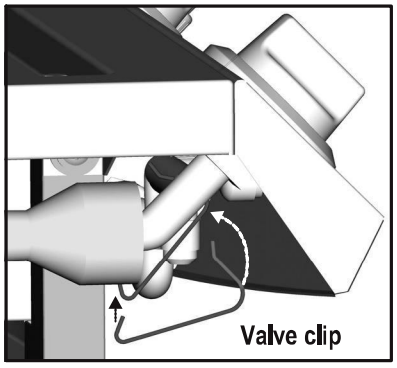
Insert sideburner into shelf, placing end of burner over sideburner valve. Valve should be in center hole of burner tube. Make sure pin on bottom of burner is in center hole in shelf bracket. Secure burner to bracket with two **#10-24x3/8" screws**, **5mm lock washers**, and **5mm flat washers**. *See illustration below for correct burner-to-valve engagement.*

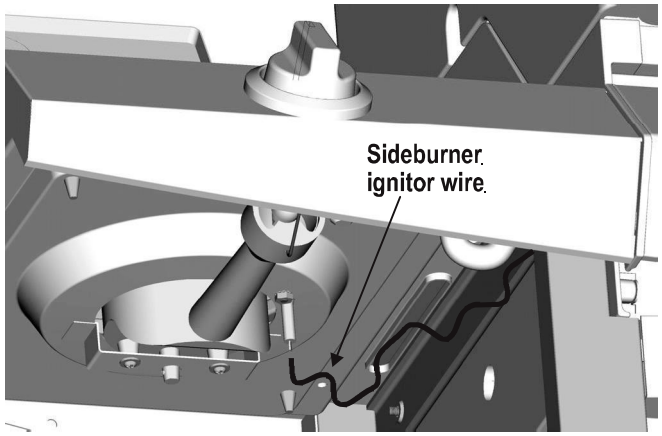




10a

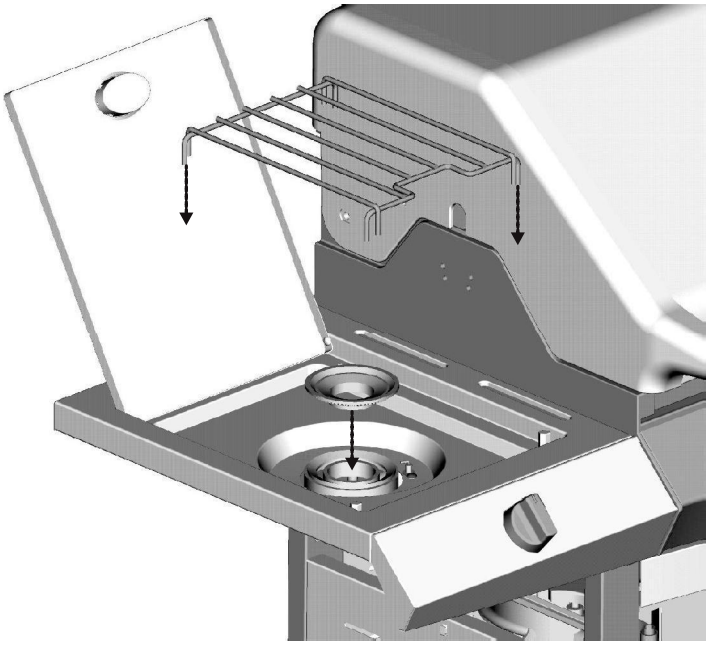
Insert valve clip into small hole in bottom of burner, then snap other end of clip over sideburner valve. Beneath sideburner shelf, attach sideburner ignitor wire to electrode.





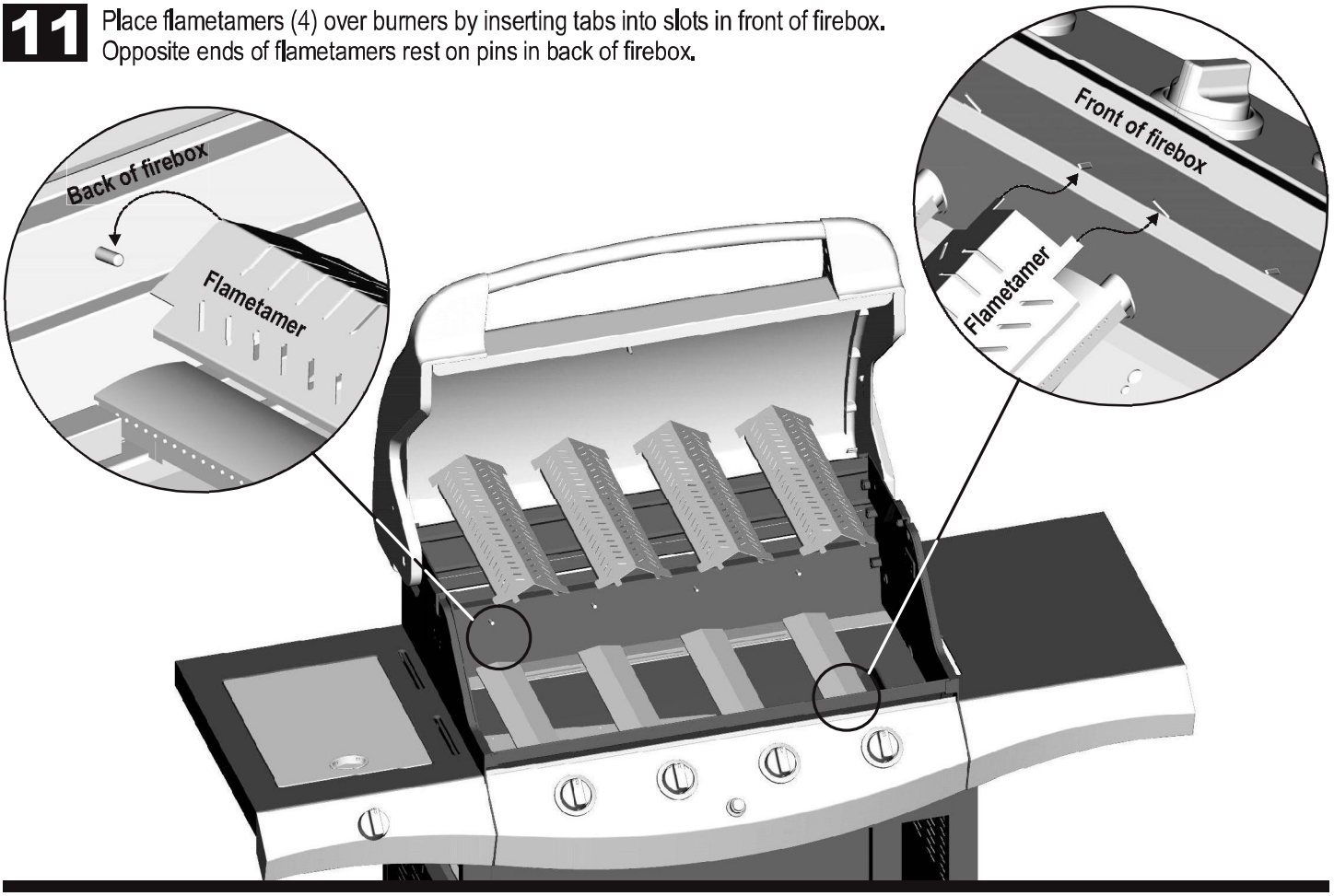
10b

Place brass top on sideburner, then place sideburner grate onto shelf.



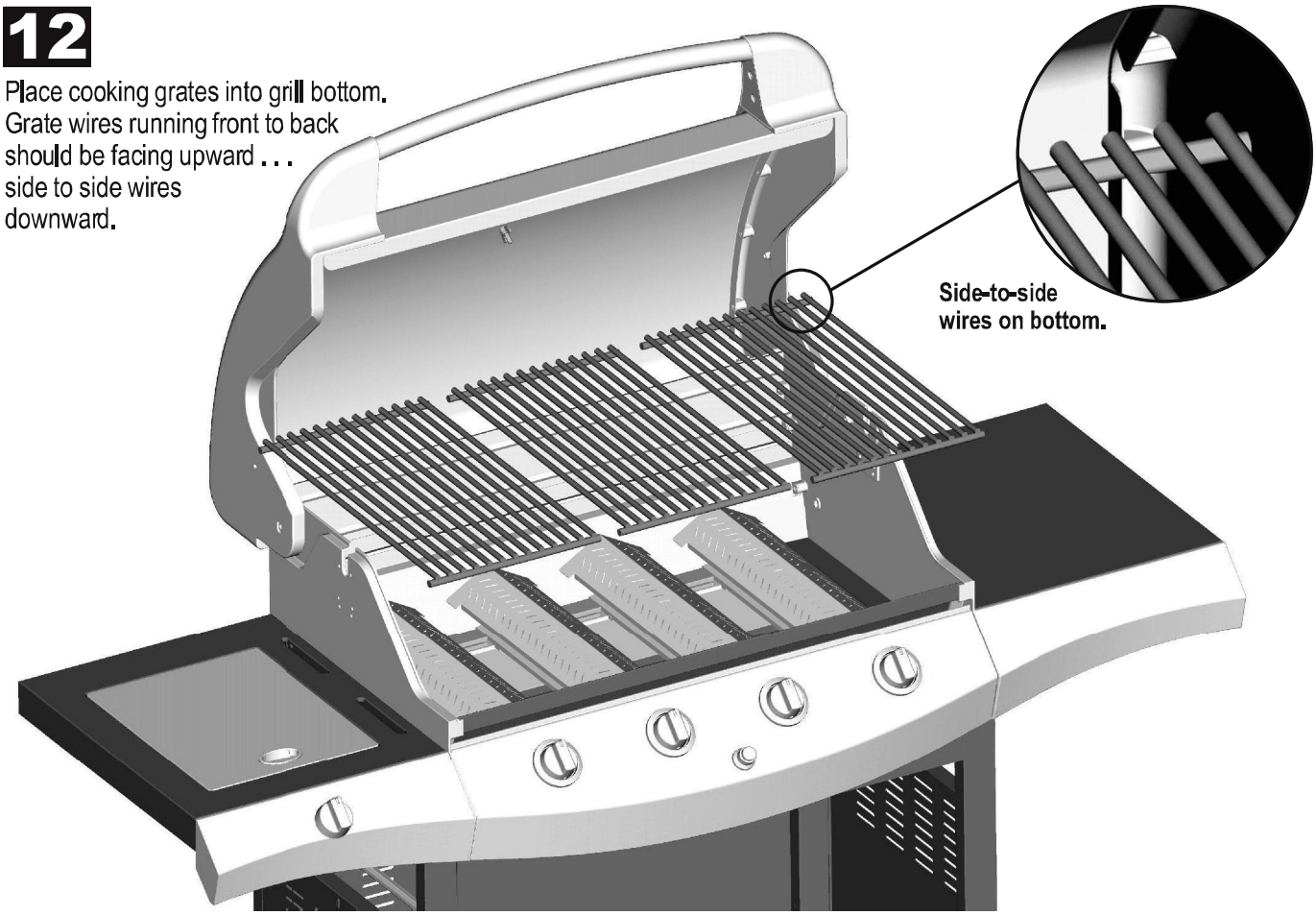
11

Place flametamers (4) over burners by inserting tabs into slots in front of firebox. Opposite ends of flametamers rest on pins in back of firebox.



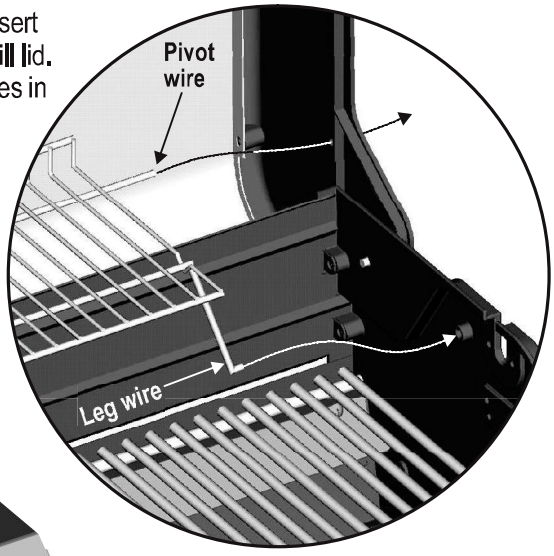
12

Place cooking grates into grill bottom. Grate wires running front to back should be facing upward . . . side to side wires downward.



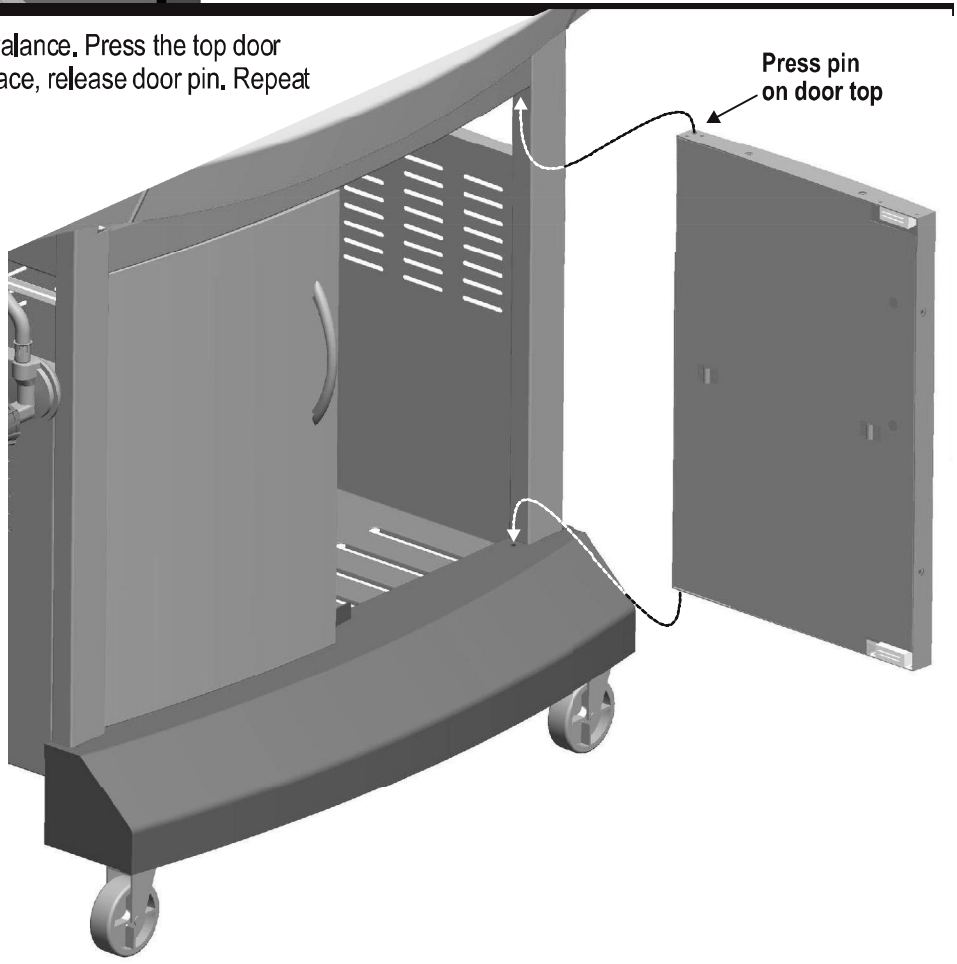
13

To assemble SwingAway, first insert pivot wire into holes in side of grill lid. Second, insert leg wires into holes in sides of grill bottom.



14

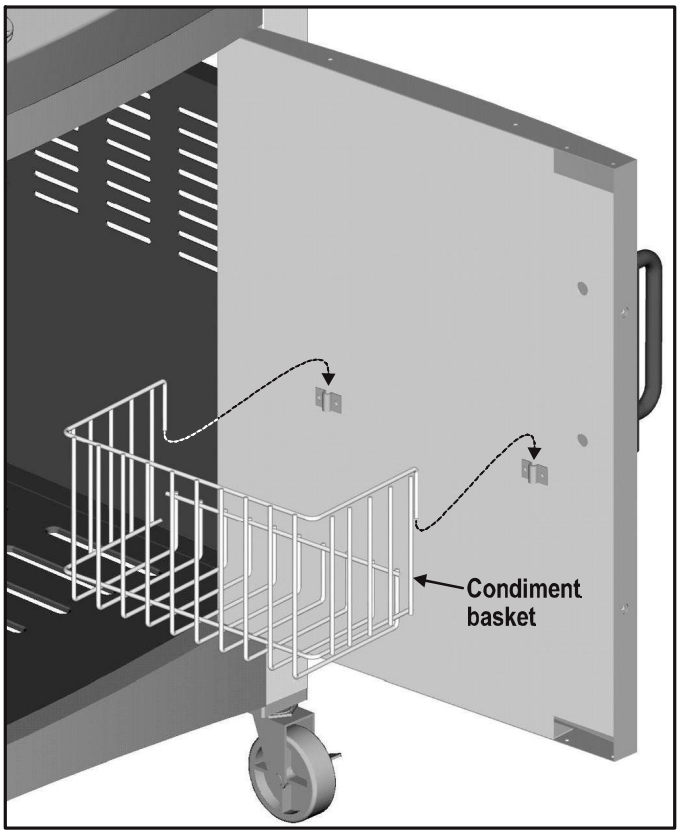
Insert bottom door pin into hole in valance. Press the top door pin down, align with hole in door brace, release door pin. Repeat procedure on remaining door.



⚠ CAUTION
SHARP EDGES! Wear gloves if necessary.

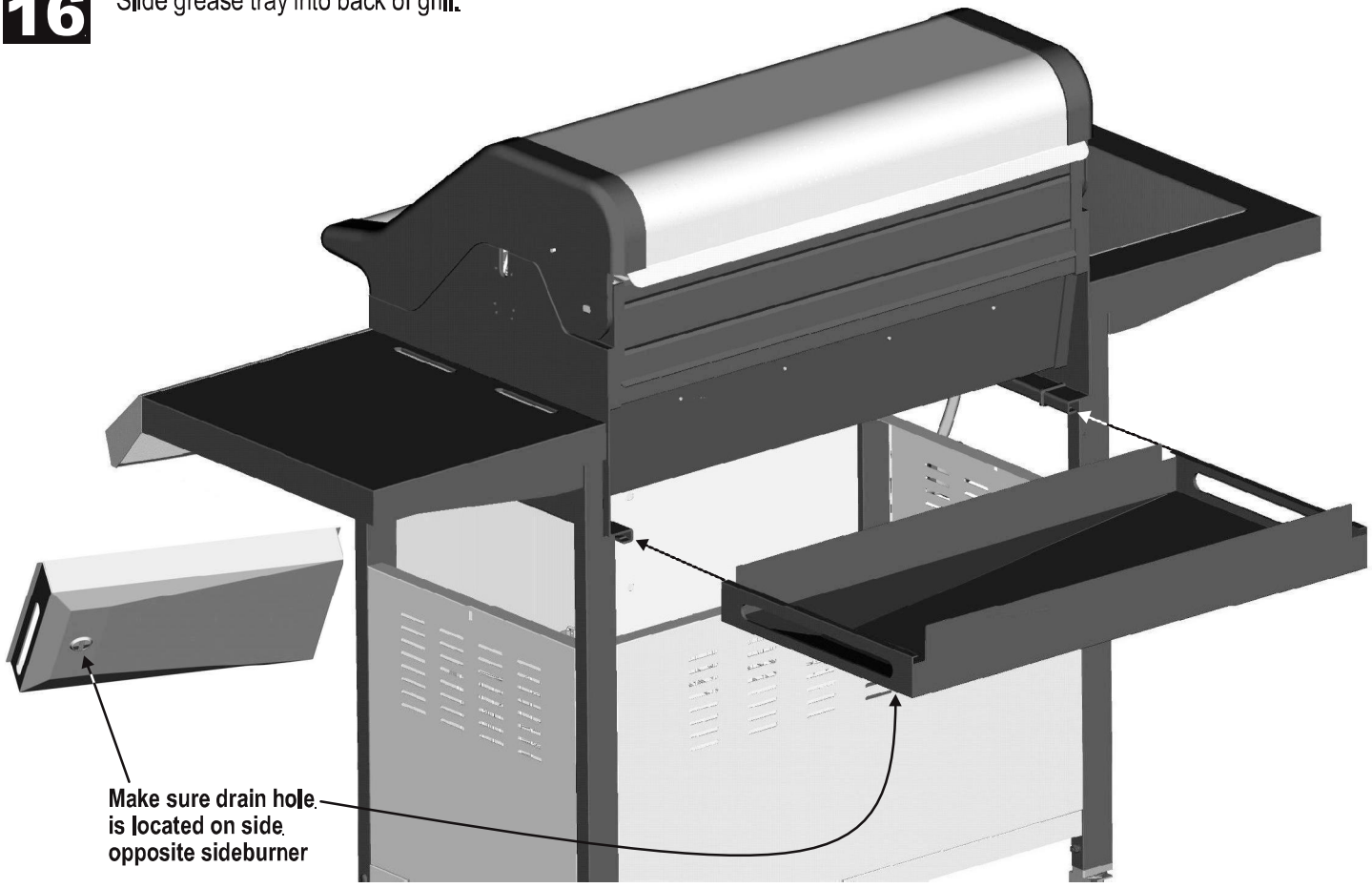
15

Slide condiment basket into brackets on back of right door.



16

Slide grease tray into back of grill.

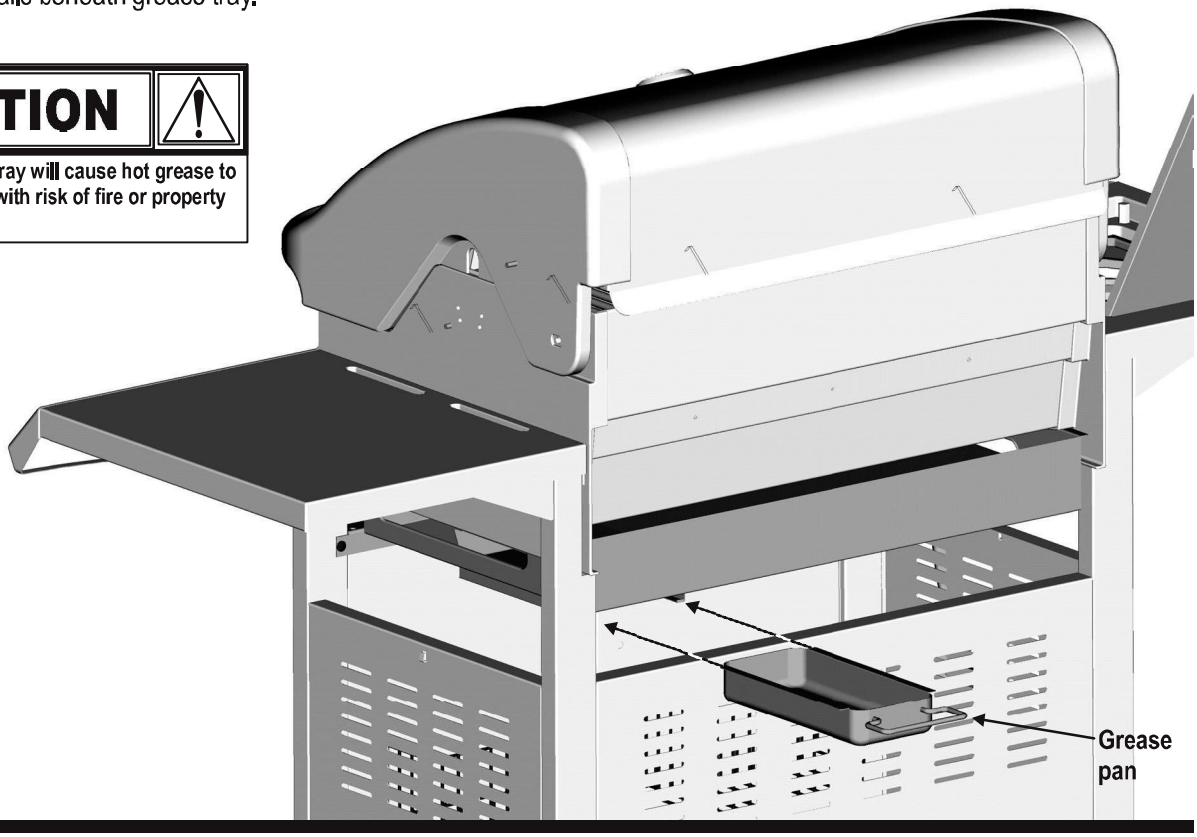


17

Slide grease pan into rails beneath grease tray.

CAUTION

- **Failure to install pan on tray will cause hot grease to drip from bottom of grill with risk of fire or property damage.**



18

LP tank is sold separately. Fill and leak check the tank (see Use & Care section) before attaching to grill and regulator.

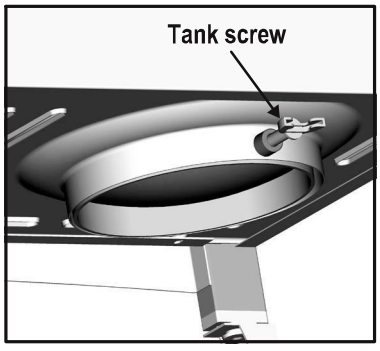
Once tank has been filled and leak checked, place tank into tank hole in bottom shelf. Make sure tank valve is facing front of grill. Secure tank with tank screw at rear of bottom shelf.

See Use & Care manual to perform the "Burner Flame Check" and for important safety instructions before using.

CAUTION

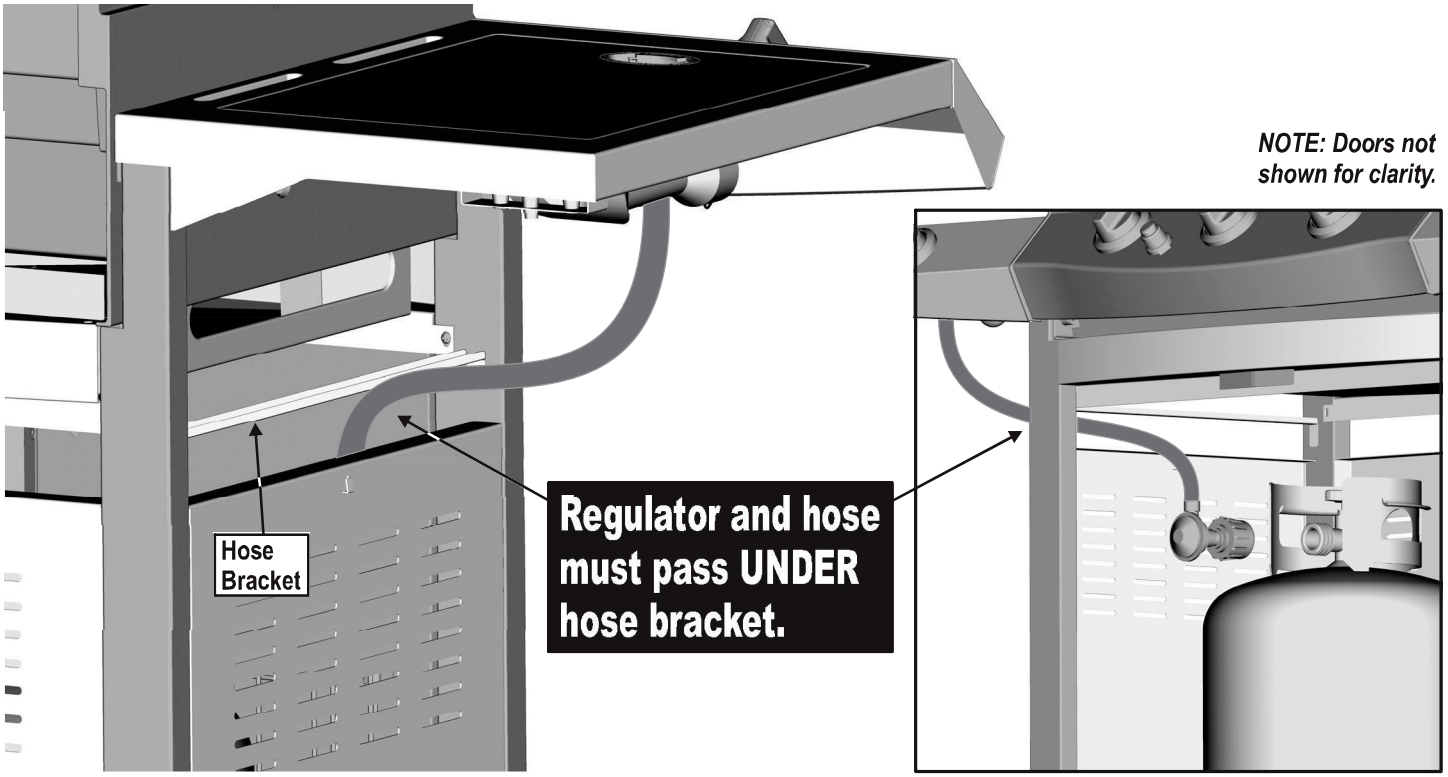
Tank valve must face to front of cart once tank is attached.

Failure to install tank correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.



19 VERY IMPORTANT!

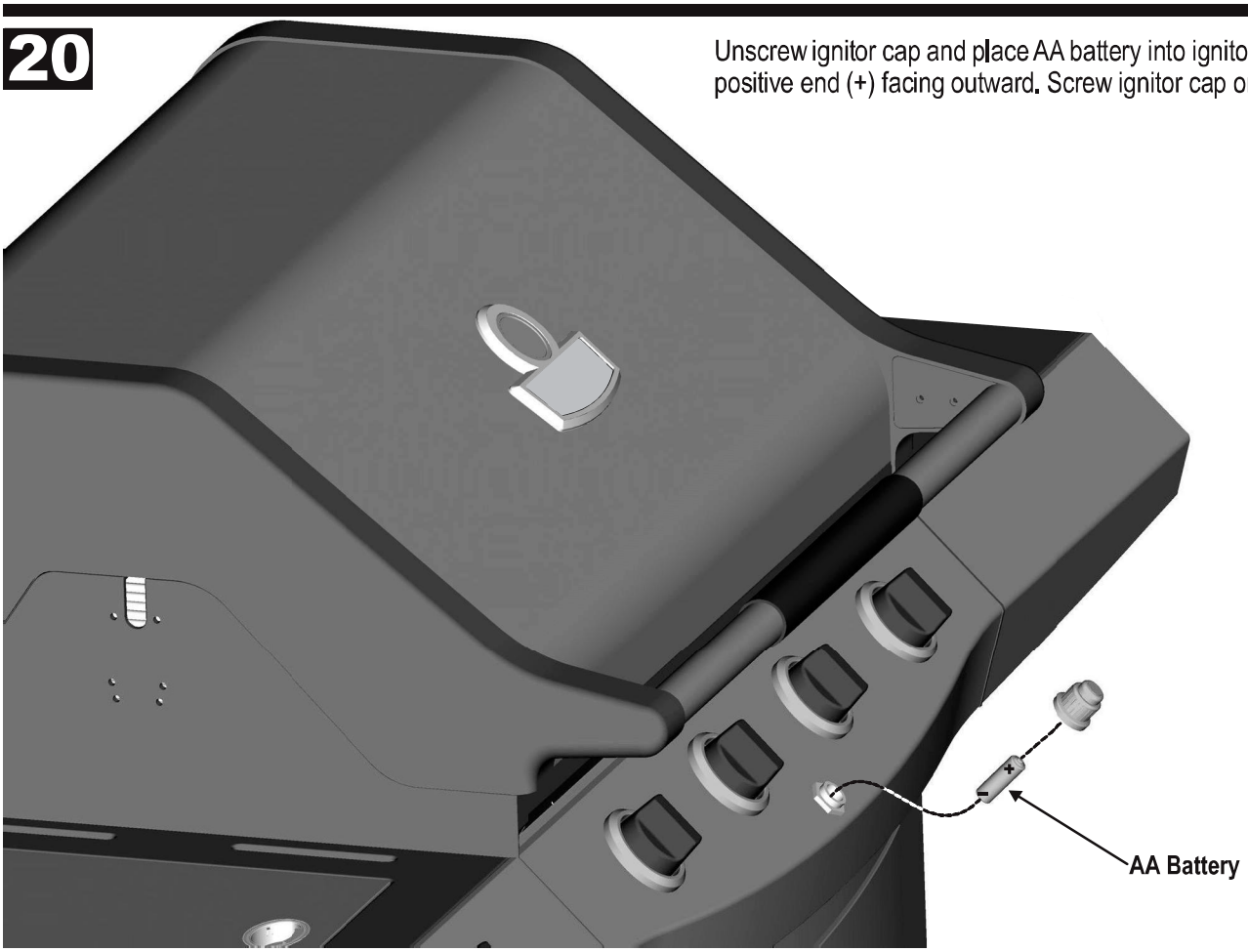
Regulator and hose must pass UNDER hose bracket before connecting to LP tank. Read "*Connecting Regulator to the LP Tank*" in the Use and Care section of this manual.



NOTE: Doors not shown for clarity.

20

Unscrew ignitor cap and place AA battery into ignitor slot with positive end (+) facing outward. Screw ignitor cap onto ignitor.



DANGER

- **Never fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve.**
- **The safety relief valve on the LP tank could activate, releasing gas, and cause an intense fire with risk of property damage, serious injury or death.**
- **NEVER store a spare LP tank under or near grill or in enclosed areas.**

- **If you see, smell or hear escaping gas, immediately get away from the LP tank/grill and call your fire department.**
- **All spare LP tanks must have safety caps installed on the LP tank outlet.**

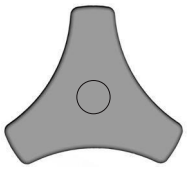
LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen tank screw beneath bottom shelf, then lift LP tank up and out of cart. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.

- Do not store an LP tank in an area where children play.

LP Tank

- **The LP tank used with your grill must meet the following requirements:**
- Use LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP tanks must be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP tank collar for marking.
- LP tank valve must have:
  - Type 1 outlet compatible with regulator or grill.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP tanks equipped with this type of valve.**



- LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve. Always keep LP tanks in upright position during use, transit or storage.

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new tank** before filling.
- Dealer should **NEVER** fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

LP Tank Exchange

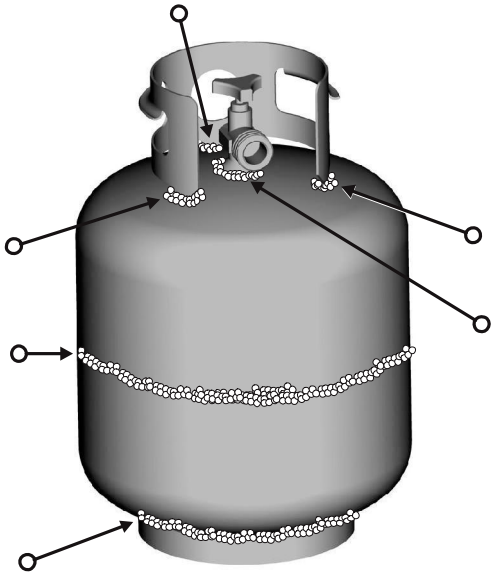
- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.**
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- **Leak test new and exchanged LP tanks BEFORE connecting to grill.**

LP Tank Leak Test

For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.

▲ **Do not use household cleaning agents.** Damage to gas train components can result.

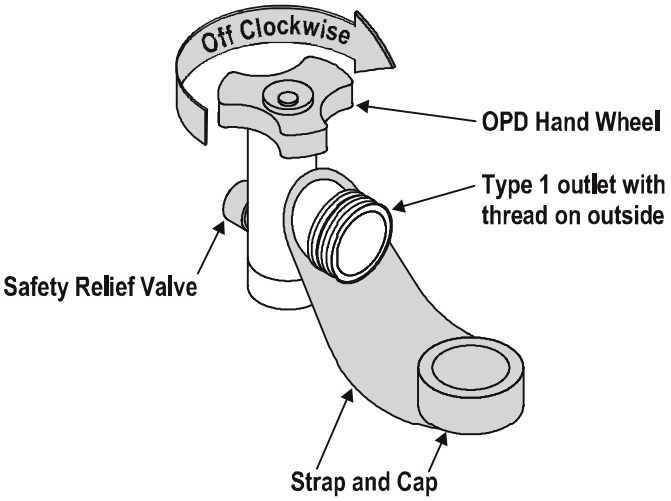


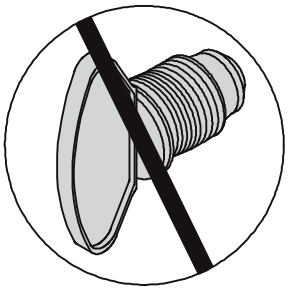
WARNING

If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

Connecting Regulator To The LP Tank

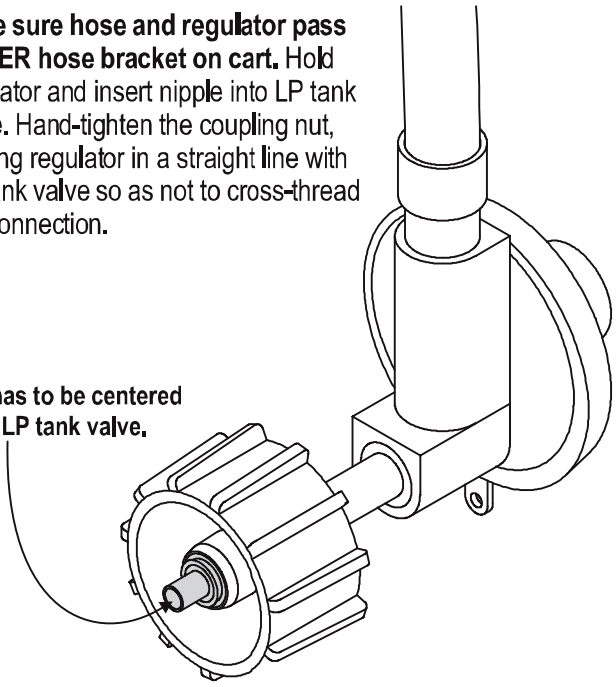
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs, including sideburner, to the OFF position.
3. Turn LP tank OFF by turning hand-wheel clockwise to a **full stop.**
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

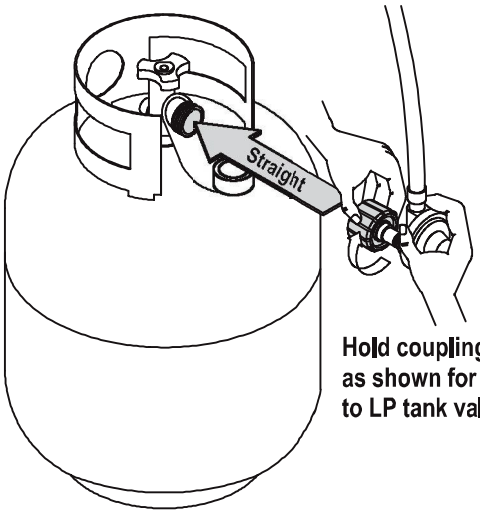




Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

5. **Make sure hose and regulator pass UNDER hose bracket on cart.** Hold regulator and insert nipple into LP tank valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to cross-thread the connection.





Hold coupling nut and regulator as shown for proper connection to LP tank valve.

6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

DANGER

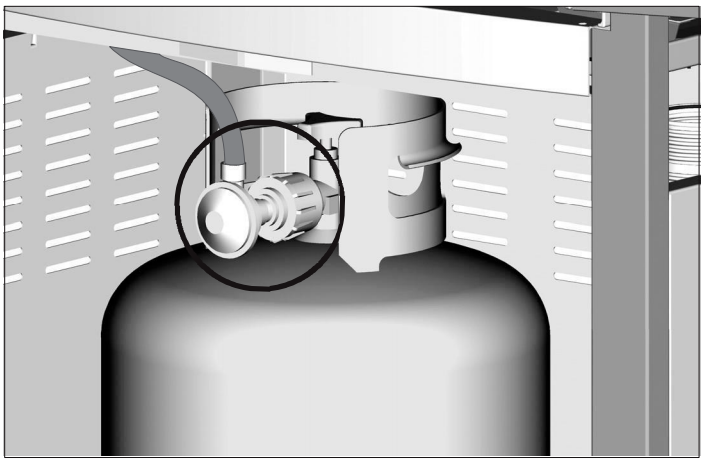
- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

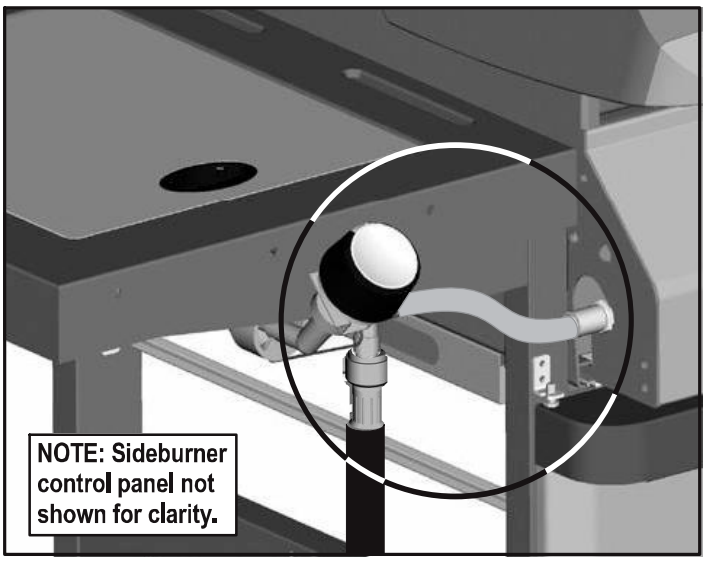
WARNING

- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, *immediately* close LP tank valve and call LP gas supplier or your fire department!

Leak Testing Valves, Hose and Regulator

1. **Turn all grill control knobs to OFF.**
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto areas circled below.



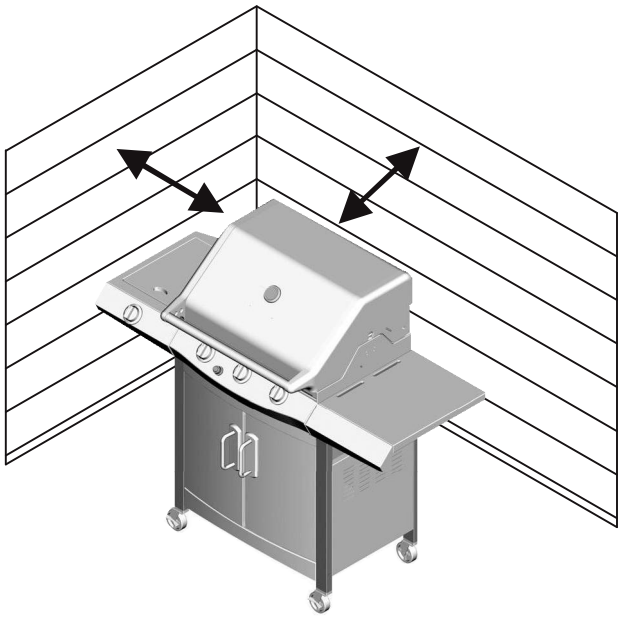


5. **If "growing"** bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at 1-800-241-7548 (U.S.) or 1-800-387-6057 (CANADA).
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

WARNING

For Safe Use Of Your Grill And To Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (*Unless briquets are supplied with your grill.)*
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc..



- **Apartment Dwellers:**

  Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP tank out of correct position specified in assembly instructions.**
- **Always close LP tank valve and remove coupling nut before moving LP tank from specified operation position.**

Safety Tips

- ▲ Before opening LP tank valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP tank valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelf is 10 lbs.
- ▲ The grease pan **must** be attached to grease tray and emptied after each use. Do not remove grease pan until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the *"Troubleshooting Section"*.
- ▲ If the regulator frosts, turn off grill and LP tank valve immediately. This indicates a problem with the tank and it should not be used on any product. Return to supplier!

CAUTION

- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP tank off.**
- **Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**

Ignitor Lighting

▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn on gas at LP tank.
2. To ignite, turn left or right center knob to HI, push and hold ELECTRONIC IGNITOR button.
3. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.
4. To ignite other burners, turn knob to HI adjacent to a lit burner.

Lighting instructions continued on next page.

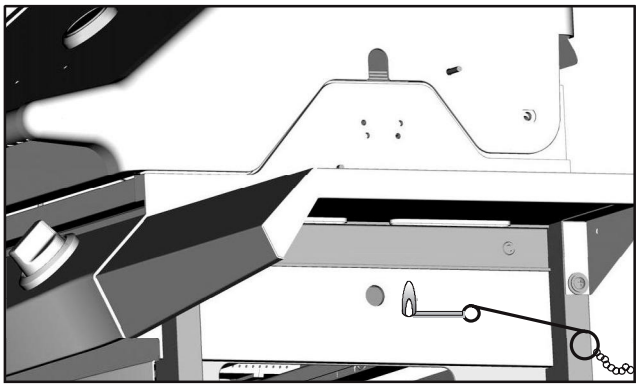
CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

Match-Lighting

▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn on gas at LP tank.
2. Place lit match into match lighting stick (hanging from cart side panel), then into lighting hole on right or left side of grill.
3. Push in and turn far right or left burner knob to HI. Be sure burner lights and stays lit.
4. Light adjacent burners in sequence by pushing knobs in and turning to HI.



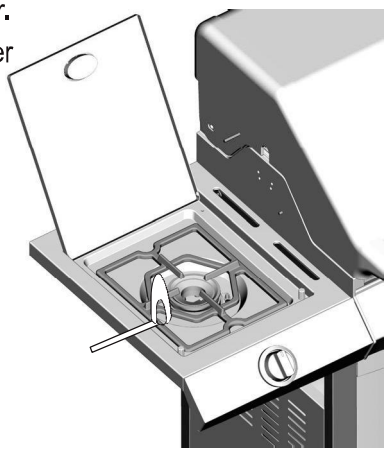
Ignitor Lighting The Sideburner

▲ **Do not lean over grill while lighting.**

1. To ignite sideburner, open sideburner cover.
2. Turn sideburner knob to HI, push and hold ELECTRONIC IGNITOR button.
3. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes then repeat the lighting procedure.

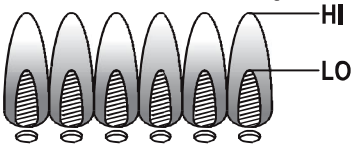
Match Lighting

1. To match light sideburner, open sideburner cover.
2. Place lit match near burner.
3. Push in and turn sideburner knob counterclockwise. Be sure burner lights and stays lit.



Burner Flame Check

- Remove cooking grates. Light burner, rotate knobs from HI to LOW. You should see a smaller flame in LO position than seen on HI. Always check flame prior to each use. Perform flame check on sideburner. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to **OFF** position. Turn LP tank off by turning hand-wheel clockwise to a full stop.

Ignitor Check

- **Turn gas off at LP tank.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between collector box or burner and electrodes. See *"Troubleshooting"* if no click or spark.

Valve Check

- **Important: Make sure gas is off at LP tank before checking valves.** Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LO** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

General Grill Cleaning

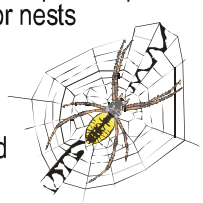
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory **(and should never be painted).** Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry.

  ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

CAUTION

NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.

2. Burner(s) will not light.

3. A small yellow flame from burner (should be blue).

4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at LP tank!

SOLUTION:

Wait for grill to cool.

Follow the "*Cleaning The Burner Assembly*" instructions. Clean burners often. Use a 12" pipe cleaner to clean out the burner tubes. You may also force a stream of water from a hose nozzle through burner tubes to clean them.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP tank is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if LP tank is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.

Cleaning The Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas off at control knobs and LP tank.**
2. Remove cooking grates, flametamers, grease tray and grease pan.
3. Remove cotter pins from beneath each burner "foot" using a screwdriver or needle nose pliers.
4. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.

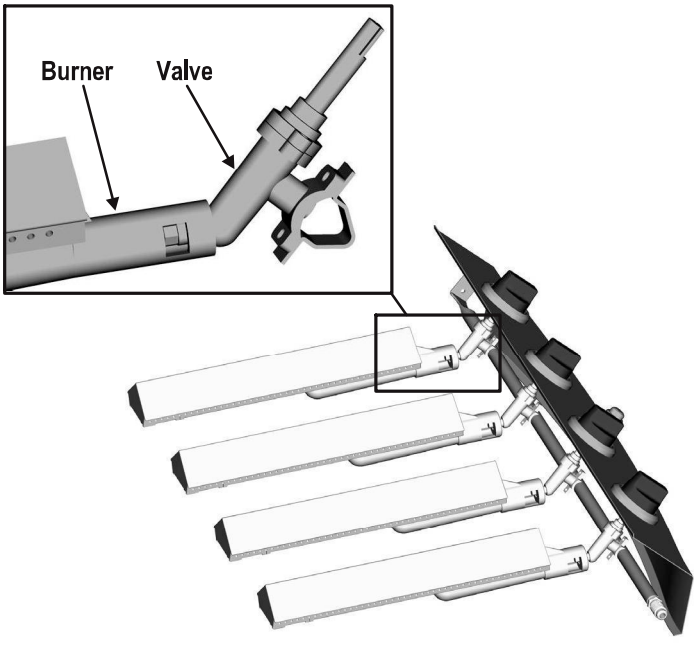
(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube and burner several times.

(C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations below.

8. Carefully replace burners.
9. Replace cotter pin beneath each burner.
10. Replace grease tray, grease pan, flametamers, and cooking grates.

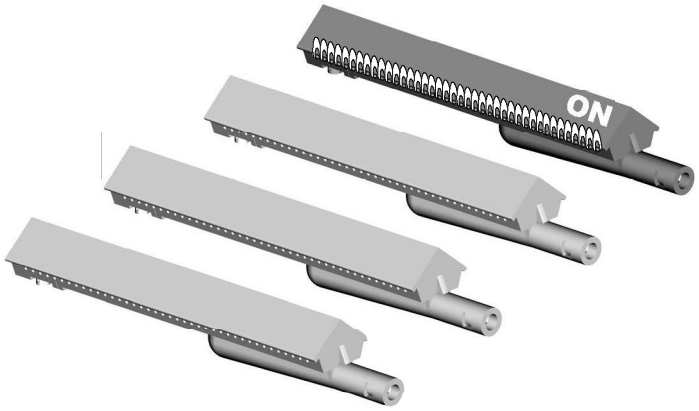


Indirect Cooking

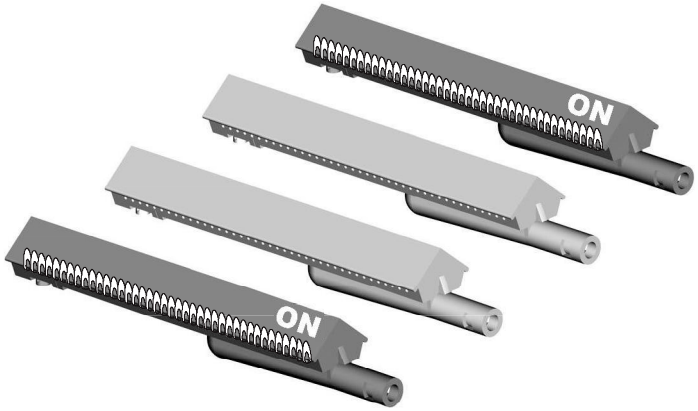
Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. The heat from selected burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

Indirect Cooking Instructions

- Always cook with the lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.



1 Burner Cooking
Cook with direct or indirect heat.
Best for smaller meals or foods.
Consumes less fuel.



2 Burner Cooking
Great indirect cooking on low.
Produces slow, even heating.
Ideal for slow roasting and baking.

Rotisserie Cooking
When using a rotisserie on your grill, you should **remove the cooking grates and warming rack.** This will provide adequate clearance for large foods.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

CAUTION

Using pots larger than 6 quarts in capacity could exceed weight limit of the sideburner shelf, resulting in failure of grill cart components.

Troubleshooting

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	• Old hose, cut in hose.	• Turn off gas at LP tank or at source on natural gas systems. If anything but burned, replace valve/hose/regulator. If burned, discontinue use of product until a gas service technician/plumber has investigated cause and correction to be made.
Gas leaking from LP tank.	• Mechanical failure due to rusting or mishandling.	• Turn off LP tank valve.
Gas leaking from LP tank valve.	• Failure of tank valve from mishandling or mechanical failure.	• Call LP gas dealer 800-number on tank label or call local fire department.
Gas leaking between LP tank and regulator connection.	• Improper installation, connection not tight, failure of rubber seal.	• Remove regulator from tank and visually inspect rubber seal for damage. Reinstall and check for leaks. Ensure black knob is on tight.
Fire coming through control panel.	• Fire in burner tube section of burner due to partial blockage.	• Turn off LP tank valve (if possible without injury to self). If fire cannot be controlled with baking soda/extinguisher, call local fire department. Remove burner and inspect for spider nest or rust. Clean using bottle brush.
	• Misalignment of valve to burner tube.	• Ensure valves and burner tubes are aligned per assembly instructions.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off LP tank valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces.

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also).	**GAS ISSUES:** • Trying to light wrong burner.	• See instructions on control panel and in Use and Care manual.
	• Burner not engaged with control valve.	• Make sure valves are positioned inside of burner tubes with clips attached.
Continued on next page.	• Obstruction in burner.	• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care manual.
	• No gas flow.	• Make sure LP tank is not empty. If LP tank is not empty, refer to "Sudden drop in gas flow.".
	• Vapor lock at coupling nut to LP tank.	• Turn off knobs and disconnect coupling nut from LP tank. Reconnect and retry.
	• Coupling nut and LP tank valve not fully connected.	• Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.
	ELECTRICAL ISSUES: • Electrode cracked or broken; "sparks at crack.".	• Replace electrode(s).
	• Electrode tip not in proper position.	Main Burners: • Tip of electrode should be pointing toward tip of collector box. The distance should be 1/8" to 1/4". Adjust if necessary. Sideburner: • Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8" to 3/16". Adjust if necessary.
	• Wire and/or electrode covered with cooking residue.	• Clean wire and/or electrode with rubbing alcohol and clean swab.
	• Wires are loose or disconnected.	• Reconnect wires or replace electrode/wire assembly.
	• Wires are shorting (sparking) between ignitor and electrode.	• Replace ignitor wire/electrode assembly.
	• Dead battery.	• Replace with a new AA-size alkaline battery.

Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also).	**ELECTRONIC IGNITION:** • No spark, no ignition noise.	• See Section I of Electronic Ignition System.
	• No spark, some ignition noise.	• See Section II of Electronic Ignition System.
	• Sparks, but not at electrode or at full strength.	• See Section III of Electronic Ignition System.
	PIEZO PUSH-BUTTON AND ROTARY: • Push-button sticks at bottom.	• Replace ignitor.
	• Rotary knob rotates without clicking.	• Replace knob.
	• Sparking between ignitor and electrode.	• Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner(s) will not match light.	• See **"GAS ISSUES:"** on previous page.	
	• Match will not reach.	• Use long-stem match (fireplace match).
	• Improper method of match-lighting.	• See "Match-Lighting" section of Use and Care manual.
Sudden drop in gas flow or low flame.	• Out of gas.	• Check for gas in LP tank.
	• Excess flow valve tripped.	• Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP tank valve, wait 30 seconds and then light grill.
	• Vapor lock at coupling nut/LP tank connection.	• Turn off knobs and LP tank valve. Disconnect coupling nut from tank. Reconnect and retry.
Flames blow out.	• High or gusting winds.	• Turn front of grill to face wind or increase flame height.
	• Low on LP gas.	• Refill LP tank.
	• Excess flow valve tripped.	• Refer to "Sudden drop in gas flow" above.
Flare-up.	• Grease buildup.	• Clean burners and inside of grill/firebox.
	• Excessive fat in meat.	• Trim fat from meat before grilling.
	• Excessive cooking temperature.	• Adjust (lower) temperature accordingly.
Persistent grease fire.	• Grease trapped by food buildup around burner system.	• Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	• Burner and/or burner tubes are blocked.	• Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care manual.
Unable to fill LP tank.	• Some dealers have older fill nozzles with worn threads.	• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.
One burner does not light from other burner(s).	• Grease buildup or food particles in end(s) of carryover tube(s).	• Clean carry-over tube(s) with wire brush.

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	• Battery not installed properly.	• Check battery orientation.	• Install battery (make sure that "+" and "–" connectors are oriented correctly, with "+" end up and "–" end down.).
	• Dead battery.	• Has battery been used previously?.	• Replace battery with new AA-size alkaline battery.
	• Button assembly not installed properly.	• Check to insure threads are properly engaged. Button should travel up and down without binding.	• Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.
	• Faulty spark module.	• If no sparks are generated with new battery and good wire connections, module is faulty.	• Replace spark module assembly.
SECTION II No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	• Output lead connections not connected.	• Are output connections on and tight?.	• Remove and reconnect all output connections at module and electrodes.
SECTION III Sparks are present but not at all electrodes and/or not at full strength.	• Output lead connections not connected.	• Are output connections on and tight?.	• Remove and reconnect all output connections at module and electrodes.
	• Arcing to grill away from burner(s).	• If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.	• If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.
	• Weak battery.	• All sparks present but weak or at slow rate.	• Replace battery with a new AA-size alkaline battery.
	• Electrodes are wet.	• Has moisture accumulated on electrode and/or in burner ports?.	• Use paper towel to remove moisture.
	• Electrodes cracked or broken "sparks at crack".	• Inspect electrodes for cracks.	• Replace cracked or broken electrodes.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644B1; 6,279,566; 6,397,731; 6,418,923; 6,439,222; 6,523,461; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313 and D461,359. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending.

CARE AND CLEANING OF STAINLESS STEEL

Routine cleaning is necessary to preserve the appearance and corrosion resistance of Stainless Steel. The methods below are suggestions for cleaning stainless steel surfaces. Choose a cleaning method appropriate to the requirement. If you choose to use scouring powder or solvents, consult with the solvent manufacturer or supplier before use.

Before cleaning, first test any cleaning product in an inconspicuous location and consider the possibility of scratching and the potential for corrosion caused by not completely removing cleaners. Never use brushes or steel wool as they will scratch and leave particles embedded on stainless steel surfaces, which can lead to rusting. Always rub or wipe in the direction of the polish lines in the stainless steel surface, not across them. Thorough rinsing with clean water is recommended after all cleaning procedures. Dry all surfaces completely after rinsing. Be careful not to let any stainless steel cleaner come in contact with painted or plastic components as damage may occur.

Routine Care

The Char-Broil® Stainless Steel Grill Cleaner and the Thermos® Stainless Steel Grill Cleaner are good choices for routine cleaning of stainless steel surfaces. Mild stains and loose dirt and soil can also be removed with a soft cloth and clean warm water. Rinse with clean water and wipe dry.

Stubborn Stains

Stubborn stains, discoloration and possibly rust and rust pitting can occur from cooking, exposure to harsh outdoor conditions, or extreme cooking temperatures. There are many cleaning agents commercially available formulated to restore the finish of stainless steel. Obtain advice from the solvent manufacturer or supplier when choosing the appropriate cleaner for your requirement. These cleaners can be acidic. Care should be taken to avoid contact with eyes or mouth. Be careful not let any powder or solvent come in contact with painted or plastic components as damage may occur.

The chart below has been reproduced with permission from the Specialty Steel Institute of North America. For additional details regarding the care and cleaning of stainless steel, visit their website at www.ssina.com for more information. For the latest new products for the care and cleaning of stainless steel go to www.charbroil.com.

Job	Cleaning Agents*	Comments
Routine Cleaning	Warm Water, Soap, Ammonia, Detergent	Apply with sponge or soft cloth. Can be used on all finishes.
Fingerprints and Smears	3M Stainless Steel Cleaner and Polish, Arcal 20, Lac-O-Nu, Lumin Wash, O'Cedar Cream Polish, Stainless Shine	Provides barrier film to minimize fingerprints. Can be used on all finishes.
Stubborn Stains and Discoloration	3M Stainless Steel Cleaner and Polish, All chem Concentrated Cleaner, Samae, Twinkle, Cameo Copper Cleaner, Grade FFF or Grade F Italian Pumice, Whiting or Talc, Liquid Nu Steel, Copper's or Revere Stainless Steel Cleaner, Household Cleaners, Lumin Cleaner, Zud Restoro, Sta-Clean, Highlite, Allen Polish, Penny-Brite, Copper-Brite	Rub lightly, using dry damp cloth, in the direction of polish lines on the stainless steel.
Grease and Blood Burnt-on or Baked-on Foods	Scotch-Brite Power Pad 2001, Easy-Off, De-Grease-It, 4% to 6% hot solution of such agents as tri-sodium polyphosphate, 5% to 15% caustic soda solution	Excellent removal on acids, all finishes. Particularly useful where rubbing is not practical.
Grease and Oil	Any good commercial detergent or caustic cleanser.	Apply with sponge or soft cloth in direction of polish lines.

*NOTE: Use of proprietary names is intended only to indicate a type of cleaner and does not constitute an endorsement. Omission of any proprietary cleanser does not imply its inadequacy. All products should be used in strict accordance with instructions on package.

Please register your grill online at:

WWW.GRILLREGISTRATION.COM

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN* 10 DAYS OF PURCHASE. *FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE.*
LLENE ESTA TARJETA Y DEVUÉLVALA DENTRO DE LOS 10 DÍAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTÍA.*
VEUILLEZ COMPLÉTER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT.
LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ÊTRE AFFECTÉE SI VOUS NE LE FAITES PAS.

1 **First Name/Nombre/Prénom** **Initial/Inicial/Initiale** **Last Name/Apellido/Nom de famille**

Address (number and street)/**Dirección** (número y calle)/**Adresse** (numéro et rue) **Apt Number/Nº de apart./Nº d'appt.**

City/Ciudad/Ville **State/Estado/Province** **Zip Code/Código zip/Code postal**

2 **E-mail Address/Dirección de correo electrónico/Adresse électronique**

If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.
Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.
Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

(Example: your name@your host.com) (Ejemplo: su nombre@su host.com) (Exemple : votre nom@votre hôte.com)

3 **Phone Number/Número telefónico/Numéro de téléphone**

4 **IMPORTANT!/¡IMPORTANTE!/IMPORTANT!**
Write Serial Number and Model Number in spaces below.
Escriba en los espacios de abajo el número de serie y el número de modelo.
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

6 **Date of Purchase/Fecha de compra/Date de l'achat**

7 **Store Name/Nombre de la tienda/Nom du magasin**

8 **Purchase Price/Precio de compra/Prix d'achat**
$ _____ .00

5 **Your Gender/Su sexo/Sexe:** 1.☐ Male/Masculino/Masculin 2.☐ Female/Femenino/Féminin

9 **Which product are your registering?**
¿Qué producto está registrando?
Quel produit enregistrez-vous?

1.☐ Gas Grill/Parrilla de gas/Gril au gaz
2.☐ Electric Grill/Parrilla eléctrica/Gril électrique
3.☐ Smoker/Ahumadora/Fumoir
4.☐ Charcoal Grill/Parrilla de carbón/Barbecue au charbon
5.☐ Charcoal Smoker/Ahumadora de carbón/Fumoir au charbon
6.☐ Outdoor Fireplace/Hogar para exteriores/Foyer extérieur
7.☐ Cooker/Fryer / Cocina/freidora / Cuiseur/Friteuse
8.☐ Other/Otro/Autre

Mail to:
Product Registration Dept.
PO BOX 1240
Columbus, Georgia 31902-1240

10 **Which of these sources influenced your decision to buy this product? (check all that apply)**
¿Cuál de estas fuentes influenció a su decisión de comprar este producto? (Marque todas las que correspondan)
Parmi les éléments ci-dessous, qu'est-ce qui a influencé votre décision d'acheter ce produit? (Cochez tous les éléments s'appliquant)

1.☐ Magazine/newspaper advertisement / Propaganda en revista/periódico / Publicité dans un magazine ou dans un journal
2.☐ Television commercial/Comercial televisivo/Publicité à la télévision
3.☐ Grill was assembled/Parrilla ensamblada/Le gril était déjà assemblé
4.☐ In-store display/Exhibidor en la tienda/Promotion sur le lieu de vente
5.☐ Store circular/Circular de la tienda/Prospectus de magasin
6.☐ Brand name/Marca/Marque
7.☐ Product style/Estilo del producto/Style du produit
8.☐ Price/value / Precio/valor / Rapport prix/valeur
9.☐ Product quality/Calidad del producto/Qualité du produit
10.☐ Friend/Relative recommendation / Recomendación de amigo o pariente / Recommandation d'un(e) ami(e)/parent(e)
11.☐ Salesperson recommendation/Recomendación del vendedor/ Recommandation d'un(e) préposé(e) à la vente
12.☐ Grill size/Tamaño de la parrilla/Taille du gril
13.☐ Product warranty/Garantía del producto/Garantie du produit
14.☐ Store demonstration/Demostración en la tienda/Démonstration en magasin
15.☐ Point of purchase/Punto de compra/Lieu de vente
16.☐ Other/Otras/Autre: _____

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here ☐.

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a ustedes con ofertas que puedan resultarles de interés. Si prefiere no recibir estas ofertas, por favor marque aquí ☐.

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici ☐.

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